

# CHEESE

## SELECT 3 CHEESES – 27

ALL CHEESES SERVED WITH APPLE & PEAR COMPOTE,  
QUINCE PASTE, WHEAT CRACKERS  
& HOUSE MADE FRUIT TOAST

### COMTÉ

FUDGY TEXTURE, CONCENTRATED NUTTY AROMA,  
SMOKEY, SWEET AND SALTY ON THE PALATE

REGION: FRENCH ALPS - COWS MILK

### CROPWELL BISHOP STILTON

SEMI-SOFT BLUE CHEESE,  
SWEET & SAVOURY NOTES WITH DISTINCT BLUE FINISH

REGION: LEICESTERSHIRE, ENGLAND – COW'S MILK

### L'ARTISAN EXTRAVAGANT

SLOW AGED TRIPLE CREME MILK & CREAM CHEESE  
WITH STICKY, CREAM CENTRE  
& DECADENT, BUTTERY FLAVOURS

REGION: TIMBOON, WEST VICTORIA, AUSTRALIA – COW'S MILK

### MILAWA KING RIVER GOLD

SLIGHTLY YEASTY TO CREAMY CHARACTER,  
CREAMY TEXTURE

REGION: MILAWA, NORTH EAST VICTORIA, AUSTRALIA – COW'S MILK

### ONETIK CHABRIN

SMOOTH CREAMY TEXTURE,  
SWEET & NUTTY FLAVOURS WITH MILD, NATURAL RIND

REGION: BASQUE, SOUTHERN FRANCE – EWE & GOAT'S MILK

# SWEET THINGS

## WARM APPLE TART

WITH CARAMEL ICE CREAM & PISTACHIO CRUMBLE

17

## YOGURT PANNA COTTA

WITH MARSCAPONE CREAM, CONFIT FRUIT & SORBET

16

## LEMON TART

WITH VANILLA ICE CREAM

15

## DARK CHOCOLATE MOUSSE

WITH CARAMELIZED HAZELNUTS

16

## DOUGHNUTS

WITH LIME CURD FILLING, BERRY MARMALADE  
& VANILLA ICE CREAM

15